

Notice of Allowability

Application No.

09/880,065

Examiner

George C Yeung

Applicant(s)

TANABE, MAKOTO ET AL

Art Unit

1761

-- The MAILING DATE of this communication appears on the cover sheet with the correspondence address--

All claims being allowable, PROSECUTION ON THE MERITS IS (OR REMAINS) CLOSED in this application. If not included herewith (or previously mailed), a Notice of Allowance (PTOL-85) or other appropriate communication will be mailed in due course. **THIS NOTICE OF ALLOWABILITY IS NOT A GRANT OF PATENT RIGHTS.** This application is subject to withdrawal from issue at the initiative of the Office or upon petition by the applicant. See 37 CFR 1.313 and MPEP 1308.

1. ☒ This communication is responsive to the Amendment filed on April 15, 2004.
2. ☒ The allowed claim(s) ~~is~~ are 4-9.
3. ☒ The drawings filed on 10 December 2001 are accepted by the Examiner.
4. ☐ Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f).
 - a) ☐ All b) ☐ Some* c) ☐ None of the:
 1. ☐ Certified copies of the priority documents have been received.
 2. ☐ Certified copies of the priority documents have been received in Application No. _____.
 3. ☐ Copies of the certified copies of the priority documents have been received in this national stage application from the International Bureau (PCT Rule 17.2(a)).
 - * Certified copies not received: _____.

Applicant has THREE MONTHS FROM THE "MAILING DATE" of this communication to file a reply complying with the requirements noted below. Failure to timely comply will result in ABANDONMENT of this application.
THIS THREE-MONTH PERIOD IS NOT EXTENDABLE.

5. ☐ A SUBSTITUTE OATH OR DECLARATION must be submitted. Note the attached EXAMINER'S AMENDMENT or NOTICE OF INFORMAL PATENT APPLICATION (PTO-152) which gives reason(s) why the oath or declaration is deficient.
6. ☐ CORRECTED DRAWINGS (as "replacement sheets") must be submitted.
 - (a) ☐ including changes required by the Notice of Draftsperson's Patent Drawing Review (PTO-948) attached
 - 1) ☐ hereto or 2) ☐ to Paper No./Mail Date _____.
 - (b) ☐ including changes required by the attached Examiner's Amendment / Comment or in the Office action of Paper No./Mail Date _____.

Identifying indicia such as the application number (see 37 CFR 1.84(c)) should be written on the drawings in the front (not the back) of each sheet. Replacement sheet(s) should be labeled as such in the header according to 37 CFR 1.121(d).
7. ☐ DEPOSIT OF and/or INFORMATION about the deposit of BIOLOGICAL MATERIAL must be submitted. Note the attached Examiner's comment regarding REQUIREMENT FOR THE DEPOSIT OF BIOLOGICAL MATERIAL.

Attachment(s)

1. ☐ Notice of References Cited (PTO-892)
2. ☐ Notice of Draftsperson's Patent Drawing Review (PTO-948)
3. ☐ Information Disclosure Statements (PTO-1449 or PTO/SB/08), Paper No./Mail Date _____
4. ☐ Examiner's Comment Regarding Requirement for Deposit of Biological Material
5. ☐ Notice of Informal Patent Application (PTO-152)
6. ☐ Interview Summary (PTO-413), Paper No./Mail Date _____
7. ☒ Examiner's Amendment/Comment
8. ☒ Examiner's Statement of Reasons for Allowance
9. ☐ Other _____

George C Yeung
Primary Examiner
Art Unit: 1761

EXAMINER'S AMENDMENT

1. In accordance with MPEP section 608.01(b) the abstract is rewritten as follows:

-- The present invention relates to a method for manufacturing sautéed onion or sofrit. The method includes the steps of sautéing onion or sofrit ingredients in a rotary sautéing machine, and heating the machine with an auxiliary heater concurrently with the sautéing step, whereby the temperature at a center of the onion or sofrit ingredients in a rotary pot of the rotary sautéing machine is increased to 85-95⁰C within 10 minutes; and after the temperature at the center of the onion or sofrit ingredients reaches 95⁰C, deglazing is continuously carried out by spraying water, as required, while maintaining the surface temperature of the onion or sofrit ingredients at 95-102⁰C for 15 to 120 minutes, thereby effecting sautéing processing. The method also includes the step of oscillating the rotary sautéing machine concurrently with the sautéing step. According to the present invention, it is possible to easily manufacture sautéed onion and sofrit which has a less pungent taste, is superior in the sweet taste and the caramel flavor and in the shape retention property, and can greatly improve the flavor of hamburger, soup, pasta sauce and the like. --

2. The title has been changed to read -- Method for manufacturing sautéed onion or sofrit in a rotary sautéing machine --.

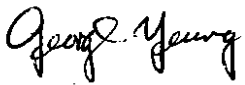
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Reasons for Allowance

The following is an examiner's statement of reasons for allowance: The prior art of record does not show or suggest the present method for manufacturing sautéed onion or sofrit set forth in claims 4 and 8, wherein cut onions or sofrit ingredients are sautéed in a rotary sautéing machine which is heated with an auxiliary heater or in a rotary sautéing machine which is oscillated concurrently with the sautéing step, whereby the temperature at a center of the onion or sofrit ingredients in a rotary pot of the rotary sautéing machine is increased to 85-95°C within 10 minutes; and after the temperature at the center of the onion or sofrit ingredients reaches 95°C, deglazing is continuously carried out by spraying water, as required, while maintaining the surface temperature of the onion or sofrit ingredients at 95-102°C for 15 to 120 minutes, thereby effecting sautéing processing.

Any inquiry concerning this communication from the examiner should be directed to Examiner George C. Yeung whose telephone number is (571) 272-1412. The examiner can generally be reached on Monday-Friday from 10:30 a.m. to 7:00 p.m..

G.C. Yeung/dh
May 27, 2004


GEORGE C. YEUNG
PRIMARY EXAMINER